

Concentrated butter



Concentrated butter is made from pasteurized fresh cream or butter (100% cow's milk) that is centrifuged and heated after water and non-fat dry matter (milk protein, lactose and minerals) have been removed in a physical process. Milk fat content 99.8%, maximum water content 0.1%. Concentrated, full-bodied butter flavor.



Use

- › Bread, small baked goods, pastries, butter cookies
- › Pound cakes, short cakes, yeast-raised pastries
- › Butter crème, cream fillings and whipped masses
- › Chocolate, pralines and chocolate fillings, Caramel, toffee
- › Ice cream, Confectionery products and desserts
- › Ready meals, Soups and sauces
- › For recombination with milk, yoghurt, cream, butter, cheese, etc.
- › For roasting, cooking and frying

Product benefits

- › Creamy or buttery flavor in the final product – depending on the amount used
- › Rounds off the taste of ready meals
- › Pleasant mouthfeel and melting behavior in chocolate, confectionery and ice cream
- › Less fat bloom on the surface of chocolate
- › Can be heated to high temperatures without splatter
- › Soft butterfat is very easy to meter/dose
- › Pure natural product without additives = Clean Label ingredient
- › Prolonged shelf life of the raw material compared to butter
- › Raw material must not be refrigerated (storage <18°C)
- › Contains the vitamins A, D and E
- › Concentrated butter is inherently free from lactose

Processing

Substitute butter in recipes by butterfat according to this formula:
 Replace 1,000g butter with 820g butterfat + 180g water or milk.

Product information

Product variations

- › Concentrated butter “fine”
- › Concentrated butter “soft”
 (whipped with nitrogen for easier metering/portioning)

Legal name

- › Concentrated butter
- › Anhydrous milk fat / butterfat

Ingredients

Concentrated butter, possibly nitrogen

Melting point

30–34 °C

Packaging

- › Block in cardboard box with HDPE liner: 10 kg, 20 kg, 25 kg
- › Drum: 193 kg
- › Disposable container with liner: 900 kg
- › Returnable container with liner: 900 kg
- › Stainless steel container: 1,000 kg
- › Tank truck: max. 25,000 kg

Other packaging sizes are available upon request.

Certificates

- › ISO 9001
- › ISO 50001
- › IFS (Higher Level)
- › Kosher
- › Halal



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